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Excellent
Tastes just like
the pan dessert
but easier
to make

STRAWBERRY CRACK SALAD

This Strawberry Crack Salad is a more simple version of the Strawberry Pretzel Salad you often make for Thanksgiving & Christmas. Once you try this you will be wanting more! It's so so GoOd!

Ingredients

- 2③ cups strawberries, diced (about 2-1 pd pkgs)
- 1 (8 oz) tub of Cool Whip, thawed
- 1 cup pretzels, chopped
- ½ cup pecans, chopped
- ¾ cup brown sugar
- ¾ cup melted butter
- 8 oz or 1 package of cream cheese, softened
- ½ cup sugar
- 1 tsp vanilla

Instructions

1. Preheat oven to 400°.
2. Wash and dice strawberries. Set aside.
3. In a medium-sized bowl combine pretzels, pecans, brown sugar and melted butter. Spread on a cookie sheet with edges on parchment paper. (Make sure your pan has edges or you will have a buttery mess on your hands!) Bake for 7⑨ minutes. Watch it carefully so it doesn't turn dark and burn. Remove from oven. Stir. Allow to cool while you mix up the cream cheese mixture.
4. Whip cream cheese, sugar and vanilla together until fluffy. Gently fold in whipped topping.
5. Right before you are ready to serve, fold in strawberries and cooled pretzel/pecan crunch. Enjoy!